

RUSTIC

STONE

by Dylan McGrath

## RUSTIC HAPPY HOUR

Enjoy some of our signature cocktails from Bonsai Bat for €9 only

### NIWA SMASH

Dingle gin, Italicus, elderflower liqueur, lemon, rose water, basil

### UME SOUR

Ume Sake, Kraken rum, lemon, wild strawberry syrup, thyme, egg whites, angostura & plum bitters

### BONSAI MULE

Infused rose petals vodka, lime, passion fruit pulp, ginger beer

### MAI TAI

White rum, especial rum, triple sec, lime, orgeat and coconut syrup

## EARLY EVENING MENU €26.50 per person

A selection of dishes that arrive together

### MEAT

**GLAZED CHICKEN WINGS** Sticky soya, lime, Sansho pepper and pickled mooli

**PORK BELLY RAMEN** Ramen noodles, fried egg, spring onion, red chilli oil, truffle butter

**PORK BAO** Fried pork belly, pickled cucumber, spring onion, pickled shitake

**JAPANESE FRIED CHICKEN** Dressed in Korean dragon sauce, spice pepper, spring onion

**CHARRED BROCCOLI** With its own purée, fried batter & garlic, warm sesame & ponzu dressing

### FISH

**MISO CURED SALMON** Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

**MONKFISH RAMEN** spring onion, ramen noodles, chilli butter

**TUNA BAO** Fermented hot chilli sauce, spring onion

**PRESSED SPICED CUCUMBER** Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame

**CHARRED BROCCOLI** With its own purée, fried batter & garlic, warm sesame & ponzu dressing

### VEGETARIAN

**PRESSED SPICED CUCUMBER** Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame

**VEGETARIAN RAMEN** pak choi, roasted shitake, fried egg, fresh coriander

**TOFU BAO** Fried in spiced flour, avocado purée, mint & coriander yoghurt

**AVOCADO TEMPURA** Pickled chilli, lime & curried aubergine walnut baba ganoush

**ROAST PUMPKIN CURRY** fried onion, bound in a coconut cream, natural yoghurt, toasted pumpkin seeds, lime jasmine rice

### VEGAN

**AVOCADO TEMPURA** Pickled chilli, lime & curried aubergine walnut baba ganoush

**VEGAN RAMEN** pak choi, roasted shitake, fresh coriander

**TOFU BAO** Fried in spiced flour, avocado purée, mint & coriander yoghurt

**ROASTED AUBERGINE** Glazed in soya, lime & herbs

**ROAST PUMPKIN CURRY** With fried onion, bound in a coconut cream, natural yoghurt, toasted pumpkin seeds, lime jasmine rice

## EXTRAS

### CHILLED NATIVE OYSTERS

White soya, white balsamic dressing, chive oil, cucumber & shallot

3.75

(each)

### JOHN STONE BEEF RUMP

with kimchi salad, ponzu sauce and kimchi emulsion

15.00

(supplement)

### MATCHA ICE CREAM & YUZU CURD DOUGHNUT

5.50

### VANILLA SOFT SERVE DOUGHNUT WITH MISO CARAMEL

6.50

### MATCHA WHISKEY MILKSHAKE

9.00

### GINGER YUZU WHISKEY MILKSHAKE

9.00

Please inform your server of any allergies or dietary requirements before placing your order. All Rustic Stone beef is 100% Irish  
12.5% service charge applies